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26
      Other Special Clauses:
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             None
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      Utah Code Sections Affected:
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      AMENDS:
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             4-32-102, as renumbered and amended by Laws of Utah 2017, Chapter 345
             4-32-103, as renumbered and amended by Laws of Utah 2017, Chapter 345
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             4-32-105, as renumbered and amended by Laws of Utah 2017, Chapter 345
             4-32-107, as renumbered and amended by Laws of Utah 2017, Chapter 345
33
34
             4-32-108, as renumbered and amended by Laws of Utah 2017, Chapter 345
35
      ENACTS:
36
             4-32a-101, Utah Code Annotated 1953
37
             4-32a-102, Utah Code Annotated 1953
38
             4-32a-201, Utah Code Annotated 1953
39
             4-32a-202, Utah Code Annotated 1953
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             4-32a-203, Utah Code Annotated 1953
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             4-32a-204, Utah Code Annotated 1953
42
             4-32a-205, Utah Code Annotated 1953
             4-32a-206, Utah Code Annotated 1953
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             4-32a-207, Utah Code Annotated 1953
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      Be it enacted by the Legislature of the state of Utah:
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             Section 1. Section 4-32-102 is amended to read:
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             4-32-102. Purpose declaration.
             (1) It is the purpose of this chapter to provide a meat and poultry inspection program in
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      the state at least equal to the programs imposed under the:
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             (a) Federal Meat Inspection Act, 21 U.S.C. Sec. 601 et seq.;
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             (b) Poultry Products Inspection Act, 21 U.S.C. Sec. 451 et seq.; and
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             (c) Humane Slaughter Act, 7 U.S.C. Sec. 1901 et seq.[; and].
54
             [(d) the Egg Product Inspection Act, 21 U.S.C. 1031 et seq.]
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             (2) The commissioner shall administer and enforce this chapter to accomplish the
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      purpose described in Subsection (1).
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57	Section 2. Section <b>4-32-103</b> is amended to read:
58	4-32-103. Adoption of federal provisions.
59	(1) The following federal laws, regulations, and standards are adopted by reference:
60	(a) 9 C.F.R. Part 300 through Part 500 and Part 590;
61	(b) the Federal Meat Inspection Act, 21 U.S.C. Sec. 601 et seq.;
62	(c) the Poultry Products Inspection Act, 21 U.S.C. Sec. 451 et seq.; and
63	(d) the Humane Slaughter Act, 7 U.S.C. Sec. 1901 et seq.[; and].
64	[(e) the Egg Product Inspection Act, 21 U.S.C. 1031 et seq.]
65	(2) Changes to the federal laws, regulations, and standards referenced in Subsection (1)
66	are considered incorporated as those changes are made.
67	Section 3. Section <b>4-32-105</b> is amended to read:
68	4-32-105. Definitions.
69	As used in this chapter:
70	(1) "Adulterated" means any meat or poultry product that:
71	(a) bears or contains any poisonous or deleterious substance that may render it
72	injurious to health, but, if the substance is not an added substance, the meat or poultry product
73	is not considered adulterated under this subsection if the quantity of the substance in or on the
74	meat or poultry product does not ordinarily render it injurious to health;
75	(b) bears or contains, by reason of the administration of any substance to the animal or
76	otherwise, any added poisonous or added deleterious substance that in the judgment of the
77	commissioner makes the meat or poultry product unfit for human food;
78	(c) contains, in whole or in part, a raw agricultural commodity and that commodity
79	bears or contains a pesticide chemical that is unsafe within the meaning of 21 U.S.C. Sec.
80	346a;
81	(d) bears or contains any food additive that is unsafe within the meaning of 21 U.S.C.
82	Sec. 348;
83	(e) bears or contains any color additive that is unsafe within the meaning of 21 U.S.C.
84	Sec. 379e, provided that a meat or poultry product that is not otherwise considered adulterated
85	under Subsection (1)(c) or (d) is considered adulterated if use of the pesticide chemical, food
86	additive, or color additive is prohibited in official establishments by federal law, regulation, or
87	standard;

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88 (f) consists, in whole or in part, of any filthy, putrid, or decomposed substance or is for 89 any other reason unsound, unhealthful, unwholesome, or otherwise unfit for human food; 90 (g) has been prepared, packaged, or held under unsanitary conditions if the meat or 91 poultry product may have become contaminated with filth, or if it may have been rendered 92 injurious to health; 93 (h) is in whole or in part the product of an animal that died other than by slaughter; 94 (i) is contained in a container that is composed, in whole or in part, of any poisonous or deleterious substance that may render the meat or poultry product injurious to health: 95 96 (i) has been intentionally subjected to radiation, unless the use of the radiation 97 conforms with a regulation or exemption in effect pursuant to 21 U.S.C. Sec. 348; 98 (k) has a valuable constituent in whole or in part omitted, abstracted, or substituted; or 99 if damage or inferiority is concealed in any manner; or if any substance has been added, mixed, 100 or packed with the meat or poultry product to increase its bulk or weight, reduce its quality or strength, or make it appear better or of greater value; or 101 102 (1) is margarine containing animal fat and any of the raw material used in the margarine 103 consists in whole or in part of any filthy, putrid, or decomposed substance. 104 (2) "Amenable species" means: 105 (a) livestock, including cattle, sheep, goats, swine, or equine; or 106 (b) poultry, including a domesticated chicken, turkey, duck, goose, guinea, ratite, or 107 squab. 108 [(2)] (3) "Animal" means a domesticated or captive mammalian or avian species. 109 [(3)] (4) "Animal food manufacturer" means any person engaged in the business of 110 preparing animal food derived from animal carcasses or parts or products of the carcasses. 111 [(4)] (5) ["Ante mortem] "Antemortem inspection" means an inspection of a live 112 animal immediately before slaughter. 113 [(5)] (6) "Broker" means any person engaged in the business of buying and selling 114 meat or poultry products other than for the person's own account. [<del>(6)</del>] (7) "Capable of use as human food" means any animal carcass, or part or product 115 116 of a carcass, unless it is denatured or otherwise identified as required by rules of the department

[<del>(7)</del>] (8) "Commissioner" includes a person authorized by the commissioner to carry

to deter the carcass or product's use as human food.

119	out the provisions of this chapter.
120	[(8)] (9) "Container" or "package" means any box, can, tin, cloth, plastic, or other
121	receptacle, wrapper, or cover.
122	[(9)] (10) "Custom exempt processing" means processing meat [or], wild game,
123	amenable species, or nonamenable species as a service for the person who owns the meat [or],
124	wild game [and uses the meat and meat food products for the person's own consumption,
125	including consumption by immediate family members and non-paying guests.], amenable
126	species, or nonamenable species, if the person:
127	(a) uses the meat, meat food products, slaughtered amenable species, wild game, or
128	slaughtered nonamenable species for the person's own consumption, including consumption by
129	immediate family members and nonpaying guests; or
130	(b) offers the slaughtered nonamenable species for wholesale or retail sale.
131	[(10)] (11) (a) "Custom exempt slaughter" means:
132	[(a) means slaughtering an animal as a service for the person who owns the animal and
133	uses the meat and meat products for the person's own consumption, including consumption by
134	immediate family members and non-paying guests; and]
135	[(b) includes farm custom slaughter.]
136	(i) slaughtering an amenable species or nonamenable species as a service for the person
137	who owns the amenable species or nonamenable species and uses the slaughtered amenable
138	species or slaughtered nonamenable species for the person's own consumption, including
139	consumption by immediate family members and nonpaying guests; or
140	(ii) the slaughter of a nonamenable species intended for wholesale or retail sale.
141	(b) "Custom exempt slaughter" includes farm custom slaughter.
142	[ <del>(11)</del> ] <u>(12)</u> "Diseased animal":
143	(a) means an animal that:
144	(i) is diagnosed with a disease not known to be cured; or
145	(ii) has exhibited signs or symptoms of a disease that is not known to be cured; and
146	(b) does not include an otherwise healthy animal that suffers only from injuries such as
147	fractures, cuts, or bruises.
148	[(12)] (13) "Farm custom mobile unit" means a portable slaughter vehicle or trailer that
149	is used by a farm custom slaughter licensee to slaughter animals.

150	$\left[\frac{(13)}{(14)}\right]$ "Farm custom slaughter" means custom exempt slaughtering of an animal,
151	amenable species, or nonamenable species for an owner without official inspection.
152	[(14)] (15) "Farm custom slaughter license" means a license issued by the department
153	to allow farm custom slaughter.
154	[(15)] (16) "Farm custom slaughter NOT FOR SALE tag" means a tag issued by the
155	department to the owner of the facility before the animal is slaughtered that specifies the
156	animal's identification and certifies its ownership.
157	[ <del>(16)</del> ] <u>(17)</u> "Federal acts" means:
158	(a) the Federal Meat Inspection Act, 21 U.S.C. Sec. 601 et seq.;
159	(b) the Federal Poultry Products Inspection Act, 21 U.S.C. Sec. 451 et seq.; and
160	(c) the Humane Slaughter Act, 7 U.S.C. 1901 et seq.[; and].
161	[(d) the Egg Product Inspection Act, 21 U.S.C. 1031 et seq.]
162	[(17)] (18) "Federal Food, Drug and Cosmetic Act" means the act so entitled, approved
163	June 25, 1938 (52 Stat. 1040) (21 U.S.C. 301 et seq.), and any amendments to the act.
164	[(18)] (19) "Immediate container" means any consumer package, or any other
165	container, in which meat or poultry products not consumer packaged are packed.
166	[(19)] (20) "Inspector" means a department employee who is trained in:
167	(a) humane handling;
168	(b) [ante-mortem and post-mortem] antemortem and postmortem inspection;
169	(c) processing inspection; and
170	(d) regulatory requirements.
171	[(20)] (21) "Label" means a display of printed or graphic matter upon any meat or
172	poultry product or the immediate container, not including package liners, of any such product.
173	[(21)] (22) "Labeling" means all labels and other printed or graphic matter:
174	(a) upon any meat or poultry product or any of its containers or wrappers; or
175	(b) accompanying a meat or poultry product.
176	[(22)] (23) "Licensee" means a person who holds a valid farm custom slaughter
177	license.
178	[(23)] (24) "Meat" means the edible muscle, and other edible parts, of an animal,
179	including edible:
180	(a) skeletal muscle;

181	(b) organs;
182	(c) muscle found in the tongue, diaphragm, heart, or esophagus; and
183	(d) fat, bone, skin, sinew, nerve, or blood vessel that normally accompanies meat and is
184	not ordinarily removed in processing.
185	[(24)] (25) "Meat establishment" means a plant or fixed premises used to:
186	(a) slaughter animals for human consumption; or
187	(b) process meat or poultry products for human consumption.
188	[(25)] (26) "Meat product" means any product capable of use as human food that is
189	made wholly or in part from any meat or other part of the carcass of any non-avian animal.
190	[(26)] (27) "Misbranded" means any meat or poultry product that:
191	(a) bears a label that is false or misleading in any particular;
192	(b) is offered for sale under the name of another food;
193	(c) is an imitation of another food, unless the label bears, in type of uniform size and
194	prominence, the word "imitation" followed by the name of the food imitated;
195	(d) if it has a container, the container is made, formed, or filled as to be misleading;
196	(e) does not bear a label showing:
197	(i) the name and place of business of the manufacturer, packer, or distributor; and
198	(ii) an accurate statement of the quantity of the product in terms of weight, measure, or
199	numerical count, provided that under this Subsection [(26)] (27)(e), exemptions as to meat and
200	poultry products not in containers may be established by rules of the department and that under
201	this Subsection [(26)] (27)(e)(ii), reasonable variations may be permitted, and exemptions for
202	small packages may be established for meat or poultry products by rule of the department;
203	(f) does not bear any word, statement, or other information required by or under
204	authority of this chapter to appear on the label or other labeling that is not prominently placed
205	with such conspicuousness, as compared with other words, statements, designs, or devices, in
206	the labeling, and in such terms as to render it likely to be read and understood by the ordinary
207	individual under customary conditions of purchase and use;
208	(g) is a food for which a definition and standard of identity or composition has been
209	prescribed by rules of the department under Section 4-32-109 if the food does not conform to
210	the definition and standard and the label does not bear the name of the food and any other
211	information that is required by the rule;

- (h) is a food for which a standard of fill has been prescribed by rule of the department for the container and the actual fill of the container falls below that prescribed unless the food's label bears, in a manner and form as the rule specifies, a statement that the food falls below the standard;
- (i) is a food for which no standard or definition of identity has been prescribed under Subsection [(26)] (27)(g) unless the label bears:
  - (i) the common or usual name of the food, if there be any; and
- (ii) if the food is fabricated from two or more ingredients, the common or usual name of each such ingredient, except that spices, flavorings, and colorings may, when authorized by the department, be designated as spices, flavorings, and colorings without naming each, provided that to the extent that compliance with the requirements of this Subsection [(26)] (27)(i)(ii) is impracticable, or results in deception or unfair competition, exemptions shall be established by rule;
- (j) is a food that purports to be or is represented to be for special dietary uses, unless the label bears information concerning the food's vitamin, mineral, and other dietary properties as the department, after consultation with the Secretary of Agriculture of the United States, prescribes by rules as necessary to inform purchasers as to the food's value for special dietary uses:
- (k) bears or contains any artificial flavoring, artificial coloring, or chemical preservative, unless the food bears labeling stating that fact, provided that to the extent that compliance with the requirements of this subsection are impracticable, exemptions shall be prescribed by rules of the department; or
- (l) does not bear directly thereon and on the food's containers, as the department may prescribe by rule, the official inspection legend and establishment number of the official establishment where the product was prepared, and, unrestricted by any of the foregoing, other information as the department may require by rule to assure that the meat or poultry product will not have false or misleading labeling and that the public will be informed of the manner of handling required to maintain the meat or poultry product in a wholesome condition.
  - (28) (a) "Nonamenable species" means a member of a species that is:
- 241 (i) not included in the definition of amenable species; and
- 242 (ii) domestically raised.

243	(b) "Nonamenable species" includes domesticated game, as defined in Section
244	<u>4-32a-201.</u>
245	[(27)] (29) "Official certificate" means any certificate prescribed by rules of the
246	department for issuance by an inspector or other person performing official functions under this
247	chapter.
248	[(28)] (30) "Official device" means a device prescribed or authorized by the
249	commissioner for use in applying an official mark.
250	[(29)] (31) "Official establishment" means an establishment at which inspection of the
251	slaughter of animals or the preparation of meat or poultry products is maintained under the
252	authority of this chapter.
253	[(30) "Official inspection" means where domestic animals are slaughtered or
254	preparations for slaughter are carried out under grant of inspection that is issued by the
255	department.]
256	(32) (a) "Official inspection" means mandatory inspection, carried out under grant of
257	inspection issued by the department, of a slaughtered animal or preparation for slaughtering an
258	animal, if the animal is intended for human consumption.
259	(b) "Official inspection" does not apply to custom exempt processing or farm custom
260	slaughter.
261	[(31)] (33) "Official inspection legend" means a symbol prescribed by rules of the
262	department showing that a meat or poultry product was inspected and passed in accordance
263	with this chapter.
264	[(32)] (34) "Official mark" means the official legend or other symbol prescribed by
265	rules of the department to identify the status of an animal carcass or meat or poultry product
266	under this chapter.
267	[(33)] (35) "Pesticide chemical," "food additive," "color additive," and "raw
268	agricultural commodity," have the same meanings for purposes of this chapter as ascribed to
269	them in the Federal Food, Drug, and Cosmetic Act, 21 U.S.C. Sec. 301 et seq.
270	[(34)] (36) "Postmortem inspection" means an inspection of a slaughtered food
271	animal's carcass after slaughter.
272	[(35)] (37) "Poultry" means any domesticated bird, whether living or dead.
273	[(36)] (38) "Poultry product" means any product capable of use as human food that is

274	made wholly or in part from any poultry carcass, excepting products that contain poultry
275	ingredients in relatively small proportion or that historically have not been considered by
276	consumers as products of the poultry food industry, and that are exempted from definition as a
277	poultry product by the commissioner.
278	[(37)] (39) "Prepared" means slaughtered, canned, salted, stuffed, rendered, boned, cut
279	up, or otherwise manufactured or processed.
280	[(38)] (40) "Process" means to cut, grind, manufacture, compound, smoke, intermix, or
281	prepare meat or poultry products.
282	[(39)] (41) "Renderer" means any person engaged in the business of rendering animal
283	carcasses, or parts or products of animal carcasses, except rendering conducted under
284	inspection or exemption under this chapter.
285	[ <del>(40)</del> ] <u>(42)</u> "Slaughter" means:
286	(a) the killing of an animal, amenable species, wild game, or nonamenable species in a
287	humane manner including skinning or dressing; or
288	(b) the process of performing any of the specified acts in preparing an animal,
289	amenable species, wild game, or nonamenable species for human consumption.
290	[(41) "Wild game" means an animal, the products of which are food that is not
291	classified as a domesticated food animal, captive game animal, or captive game bird, including
292	the following when not domesticated:]
293	[ <del>(a) deer;</del> ]
294	[ <del>(b) elk;</del> ]
295	[ <del>(c) antelope;</del> ]
296	[ <del>(d) moose;</del> ]
297	[ <del>(e) bison;</del> ]
298	[ <del>(f) bear;</del> ]
299	[ <del>(g) rabbit;</del> ]
300	[ <del>(h) squirrel;</del> ]
301	[ <del>(i) raccoon; and</del> ]
302	[ <del>(j) birds.</del> ]
303	(41) "Wild game" means a species, the products of which are food, that is not classified
304	as an amenable species or nonamenable species, including:

305	(a) a deer;
306	(b) an elk;
307	(c) an antelope;
308	(d) a moose;
309	(e) a bison;
310	(f) a rabbit; and
311	(g) a bird.
312	Section 4. Section 4-32-107 is amended to read:
313	4-32-107. Meat establishment and farm custom slaughter licenses Application
314	Fees Expiration Renewal.
315	(1) A person may not operate a meat establishment in the state without a meat
316	establishment license issued by the department.
317	(2) (a) Application for a license to operate a meat establishment shall be made to the
318	department upon a form prescribed and furnished by the department.
319	(b) Upon receipt of a proper application, compliance with all applicable rules, and the
320	payment of an annual license fee determined by the department according to Subsection
321	4-2-103(2), the commissioner, if satisfied that the public convenience and necessity will be
322	served, shall issue a license allowing the applicant to operate a meat establishment through
323	December 31 of the year in which the license is issued, subject to suspension or revocation for
324	cause.
325	(c) A meat establishment license is annually renewable on or before December 31 of
326	each year, upon the payment of an annual license renewal fee in an amount determined by the
327	department according to Subsection 4-2-103(2).
328	(3) (a) Application for a farm custom slaughter license to engage in the business of
329	slaughtering livestock or a nonamenable species shall be made to the department on a form
330	prescribed and furnished by the department.
331	(b) Upon receipt of a proper application, compliance with all applicable rules, and
332	payment of a license fee in an amount determined by the department according to Subsection
333	4-2-103(2), the commissioner shall issue a license allowing the applicant to engage in farm
334	custom slaughtering.
335	(c) A farm custom slaughter license is annually renewable on or before December 31 of

336	each year, upon the payment of an annual renewal license fee in an amount determined by the
337	department according to Subsection 4-2-103(2).
338	Section 5. Section <b>4-32-108</b> is amended to read:
339	4-32-108. Duties of person who holds a farm custom slaughter license.
340	Each person who holds a farm custom slaughter license shall:
341	(1) keep accurate records of each animal or a nonamenable species slaughtered,
342	including:
343	(a) the name, address, and telephone number of each person for whom the animal or a
344	nonamenable species is slaughtered;
345	(b) a full description of each animal or a nonamenable species slaughtered including
346	age, brands, marks, or other identifying marks, proof of ownership, and the destination of the
347	carcass for processing; and
348	(c) the date of slaughter;
349	(2) require that each animal presented for slaughter bear a farm custom slaughter NOT
350	FOR SALE tag;
351	(3) render the animal to be slaughtered insensible to pain by captive bolt, gunshot,
352	electric shock, or other humane means before it is shackled, hoisted, thrown, cast, or cut; and
353	(4) stamp and tag the carcass of any slaughtered animal "Not For Sale."
354	Section 6. Section <b>4-32a-101</b> is enacted to read:
355	CHAPTER 32a. DOMESTICATED GAME SLAUGHTER AND PROCESSING
356	Part 1. General Provisions
357	<u>4-32a-101.</u> Title.
358	This chapter is known as "Domesticated Game Slaughter and Processing."
359	Section 7. Section <b>4-32a-102</b> is enacted to read:
360	<u>4-32a-102.</u> Definitions.
361	Reserved
362	Section 8. Section 4-32a-201 is enacted to read:
363	Part 2. Domesticated Game Slaughter and Processing
364	<u>4-32a-201.</u> Definitions.
365	As used in this part:
366	(1) "Antemortem inspection" means the inspection of live domesticated game

367	immediately before slaughter.
368	(2) "Domesticated game" means one of the following that is commercially raised for
369	wholesale or retail sale to a restaurant, store, or end consumer:
370	(a) a domesticated elk;
371	(b) a bison;
372	(c) a game bird; or
373	(d) a rabbit.
374	(3) "Domesticated game carcass" means any part of the slaughtered body of
375	domesticated game, including entrails and edible meats.
376	(4) "Domesticated game slaughter" means the slaughter of domesticated game that is
377	not regulated under Chapter 32, Utah Meat and Poultry Products Inspection and Licensing Act.
378	(5) "End consumer" means an individual who:
379	(a) purchases a product directly from the producer of the product;
380	(b) does not resell the purchased product; and
381	(c) is informed that the purchased product is not certified, licensed, regulated, or
382	inspected by the state.
383	(6) "Farm custom slaughter license" means a farm custom slaughter license issued
384	under Section 4-32-107.
385	(7) "Postmortem inspection" means the inspection of a domesticated game carcass after
386	slaughter.
387	(8) "Process" means to cut, grind, manufacture, compound, smoke, intermix, or prepare
388	products from a domesticated game carcass.
389	(9) "Slaughter" means killing domesticated game in a humane manner, including
390	skinning or dressing.
391	(10) "Veterinarian" means a veterinarian licensed under Title 58, Chapter 28,
392	Veterinary Practice Act, who has successfully completed formal training in antemortem
393	inspection and postmortem inspection.
394	(11) "Veterinarian designee" means an individual designated by a veterinarian as
395	successfully completing formal training in antemortem inspection and postmortem inspection.
396	Section 9. Section 4-32a-202 is enacted to read:
397	4-32a-202. Domesticated game slaughter and processing.

398	(1) Except as provided in this part, the Federal Meat Inspection Act, 21 U.S.C. Sec.
399	601 et seq., or the Poultry Products Inspection Act, 21 U.S.C. Sec. 451 et seq., a person may
400	not slaughter domesticated game for wholesale or retail sale.
401	(2) In accordance with this part and department rule, the department shall permit the
402	slaughter and processing of domesticated game.
403	(3) This chapter does not apply to the slaughter of domesticated game if the purpose of
404	slaughtering the domesticated game is for personal use or sale directly to an end consumer.
405	(4) Nothing in this part prohibits a person from processing a domesticated game
406	carcass in accordance with this part, if:
407	(a) the domesticated game carcass passes postmortem inspection as described in this
408	part; and
409	(b) (i) the person holds a farm custom slaughter license; or
410	(ii) the person processes the domesticated game carcass in accordance with the
411	exemption described in 9 C.F.R. Secs. 303.1(d)(1) and (2).
412	(5) A person who slaughters domesticated game under this part may not sell the
413	domesticated game outside of the state.
414	Section 10. Section <b>4-32a-203</b> is enacted to read:
415	4-32a-203. Notice to department before slaughtering or processing domesticated
416	game.
417	(1) Before slaughtering domesticated game, a person shall notify the department at
418	least 30 days before the day on which the person slaughters the domesticated game.
419	(2) A person shall notify the department at least 5 days before the day on which the
420	person processes the slaughtered domesticated game.
421	Section 11. Section 4-32a-204 is enacted to read:
422	4-32a-204. Required inspections.
423	(1) Domesticated game shall receive both an antemortem inspection and postmortem
424	inspection by a veterinarian or veterinarian designee as part of the slaughtering process.
425	(2) A veterinarian or veterinarian designee may complete an antemortem inspection or
426	postmortem inspection in the field, in accordance with the requirements of this part.
427	(3) (a) Before undertaking an antemortem inspection or postmortem inspection, a
428	veterinarian or veterinarian designee shall inspect the designated slaughter area and facilities in

429	accordance with this part and department rule.
430	(b) A veterinarian or veterinarian designee may not undertake an antemortem or
431	postmortem inspection if the designated slaughter area and facilities do not pass the inspection
432	described in Subsection (3)(a).
433	(4) If domesticated game does not pass antemortem inspection, the domesticated game
434	may not be slaughtered for wholesale or retail sale.
435	(5) (a) Before being shackled, hoisted, thrown, cast, or cut, domesticated game shall be
436	rendered insensible to pain by a single blow, gunshot, electrical shock, or other means that is
437	instantaneous and effective.
438	(b) Immediately after domesticated game is stunned or killed, the domesticated game
439	or domesticated game carcass shall be shackled, hoisted, stuck, and bled.
440	(c) The parts of a domesticated game carcass shall be identified with the particular
441	carcass until after completion of the postmortem inspection, in accordance with department
442	<u>rule.</u>
443	(6) (a) Postmortem inspection of a domesticated game carcass shall be conducted
444	immediately following the slaughter and evisceration of the domesticated game.
445	(b) A veterinarian or veterinarian designee that completes a postmortem inspection
446	shall, if condemning a domesticated game carcass:
447	(i) mark each domesticated game carcass or part of a domesticated game carcass as
448	condemned in accordance with department rule; and
449	(ii) retain custody of each condemned domesticated game carcass or carcass part until
450	proper disposal occurs, in accordance with 9 C.F.R. Part 314 and department rule.
451	Section 12. Section 4-32a-205 is enacted to read:
452	4-32a-205. Transportation of slaughtered domesticated game.
453	(1) Prior to transport, stunned or slaughtered domesticated game shall be tagged as
454	described in department rule.
455	(2) A domesticated game carcass intended for processing shall be transported in
456	accordance with department rule.
457	Section 13. Section 4-32a-206 is enacted to read:
458	4-32a-206. Fees set by department Cost of chronic wasting disease testing.
459	(1) The department shall adopt a schedule of fees to cover the cost of the program.

460	(2) The owner of domesticated game slaughtered under this part is responsible for the
461	cost of required chronic wasting disease testing.
462	Section 14. Section 4-32a-207 is enacted to read:
463	<u>4-32a-207.</u> Rulemaking.
464	(1) In accordance with Title 63G, Chapter 3, Utah Administrative Rulemaking Act, and
465	this part, the department shall make rules regarding:
466	(a) antemortem inspection, in accordance with 9 C.F.R. Sec. 352.10;
467	(b) postmortem inspection of the domesticated game carcass to ensure the
468	domesticated game carcass is clean and wholesome, including inspection of the kidneys and
469	abdominal and thoracic viscera;
470	(c) slaughter area and facilities requirements;
471	(d) personal cleanliness of individuals involved in domesticated game slaughter;
472	(e) skinning, hoisting, bleeding, and evisceration of domesticated game animals;
473	(f) chronic wasting disease testing requirements, surveillance, investigation, and
474	follow-up, in accordance with department rule;
475	(g) tags and tagging procedure to maintain carcass identification;
476	(h) procedure for transportation of a domesticated game carcass; and
477	(i) fees for the department's cost to administer this part.
478	(2) The department may make rules, in accordance with Title 63G, Chapter 3, Utah
479	Administrative Rulemaking Act, regarding labeling a domesticated game carcass as
480	slaughtered:
481	(a) with inspection and processed at a farm custom slaughter facility; or
482	(b) with inspection and the domesticated game carcass released to a licensed food
483	establishment for processing and sale to a consumer.
484	(3) The department shall make rules, in accordance with Title 63G, Chapter 3, Utah
485	Administrative Rulemaking Act, regarding packaging and labeling of the domesticated game
486	products for wholesale or retail sale.